

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

The time I	limit for co	rrecti	on of each violation is specified in the narrative portion of thi	is report.				
	nent Name		D D D D	Telephone Number	Date of Insi			
			Decadent Desserts & Deli	812-987-3954	(mm/dd/yr) 19-			
Establish	nent Addr Vinc	ess (nu e NA	umber and street, city, state, zip code) LES St New Albany IN 47150		12-5	19 356		
Owner	Pav	la	Cook	Purpose:	Follow-up			
Owner's A	Address 42]in	cennes St	2. Follow-up 3. Complaint	Summary of Violations:			
Person in	Charge	Par	tricia Holder	4. Pre-Operational	$c_{1} = 1$ NC $4 = 1$			
Responsib	le Person's	E-ma		5. Temporary 6. HACCP	Мепи Турс	e (See back of page)		
Certified I	Food Mana	ger OU	la M. Cook 8-27-24	7. Other (list)	12_	3 4 5		
• CRITICA			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	MARKED "C"				
• VIOLATI	ON(S) REP	EATEI	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE NA	ARRATIVE BELOW AS "R"		
Section#	C/NC	R	Narrative	<u> </u>		To Be Corrected By		
177	NC		Observed 2 Containers of	Food uncover		today		
			in Cooler.	1001 011(000)		70010 9		
191	C		Observed shredded chie	Ken & cooked		today		
	1	<u> </u>	peas without a date.	- 1		ļ		
218	NC		/1/	Observed light bulb out over prep table week				
295	NC	-	Observed Hent in middle			1 1 1		
243	100			cooler door		today		
430	NC	R						
7 70	100		& in storage room	TILL IN MULLION	DY	2 weeks		
			4 in Storage room		_			
	-			· · · · · · · · · · · · · · · · · · ·				
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-								
Received by	(name and	title p	Holder Baker	Inspected by (name and title pr Thomas Sn.				
Received by	Signature		1.0 10 10 10 10 10 10 10 10 10 10 10 10 10	Inspected by (signature):	1-/	<u> </u>		
cc:	~ w.v.		CC:	Julian d	co:			

MENU TYPE

- 1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes					
Goden	F CONC	PIC: Patrice holder CFH: Health Policy Y - N Food Code: Y - N			
191	C	no Date pass shrelded chicken -			
V 218	NC	1 8UB out			
430	NCR	Ceiling tile hallmay & Siteroom			
V 177 - 295	NC	2 foul item uncovered in cooler Clear vert in Cooler			

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